

STARTERS

Soup  	16
Parsnip and apple soup, crispy fried leeks	
Salad  	16
Winter salad with a cranberry dressing	
Carrot  	19
Grilled carrots, carrot top pesto, burnt pumpkin seeds and carrot mash	
Lion's mane mushroom 	23
Local lion's mane mushrooms in puff pastry parcels, Enja's house kimchi, herb oil	
Goat's cheese 	21
Caramelised goat's cheese on beet carpaccio, apple, herb oil	
Salmon 	25
Beet-pickled Swiss Alpine salmon, vegetable chutney, cracker, sourcream and fresh horseradish	
Steak tartare – with our special house sauce  *	28
Steak tartare, pickles, caperberries	
Main-course size	37
Bone marrow  *	16
Grilled bone marrow, toast	
Large portion	22

*With gluten-free bread on request

All prices in CHF including VAT



The recipe for this dish does not contain any ingredients of animal origin (vegan). However, accidental cross-contamination cannot be fully excluded.



The recipe for this dish does not include any gluten-containing ingredients. However, accidental cross-contamination cannot be fully excluded. Gluten-free bread available on request.

Origins of our veal, beef, pork and chicken: Switzerland | Lamb: Switzerland/Ireland | Fish: Lake Zurich

Our staff will be happy to provide information on allergies and intolerances. Alternatively, please scan the QR code for a list of allergens.



MAINS

Quintet of mushrooms  		44
King oyster mushroom, lion's mane mushroom and pearl oyster mushroom from our local suppliers PilzChef, mushroom foam, potato & mushroom cake		
Celery  		32
Grilled celery parcels stuffed with herb cream cheese & pumpkin seeds, creamy Savoy cabbage, pickled shallots, lemon oil		
Beets  		34
Duo of charred and pickled beets, carrot hummus, carrot mash		
Cabbage dumplings		34
Home-made Savoy cabbage dumplings gratinated with Sbrinz cheese		
Cauliflower – Enja signature dish  		34
Grilled spicy cauliflower, lemon yoghurt, hummus, apple slices		
Fish		49
Grilled pike-perch from Sins in Aargau, lemon sauce, seasonal vegetables Plus your choice of side dish		
Chicken 		39
Grilled chicken breast, seasonal vegetables Plus your choice of side dish and sauce		
Pork 		43
Grilled pork belly, port jus, root vegetables Plus your choice of side dish and sauce		
Flank steak 	200 g	46
Grilled flank steak, seasonal vegetables Plus your choice of side dish and sauce		
Ribeye 	200 g	48
	300 g	64
Grilled ribeye steak, seasonal vegetables Plus your choice of side dish and sauce		
Veal 	200 g	56
	300 g	68
Grilled veal chop, seasonal vegetables Plus your choice of side dish and sauce		





Sides

Potato mash, smoked potatoes, spaetzli noodles, red rice, shoestring fries

Sauces

Jus, Béarnaise, our special house chimichurri, Spicy chef sauce, Cafe de Paris

DESSERTS & CHEESES

Winter on a plate  	16
Mini-meringues, plum compote, vanilla ice cream	
Pear	16
Pear tarte tatin, chocolate sorbet	
Chocolate	16
Chocolate biscuit filled with homemade chocolate mousse, apple chocolates	
Iced coffee 	14
Homemade whipped iced coffee	
With kirsch	17
Tiramisu	9
Enja's traditional tiramisu	
Cheeseboard  *	22
A selection of cheeses from local suppliers Jumi, served with honey mustard, honey, dried apricots and walnuts	

**With gluten-free bread on request*

ICE CREAMS & SORBETS

Homemade:	5
Vanilla 	
Mandarin sorbet 	
Granny's apple pie	
Chocolate	
Coffee	